

This listing of claims will replace all prior versions and listings of claims in the application.

**Listing of Claims:**

1(original). A method of preparing a fry cooked product, comprising fry-cooking frying ingredients within a frying oil layer used for fry cooking, under conditions meeting a relationship of  $HA/SA^{1/2} = 0.6$  to  $3.5$ , where SA denotes a surface area of the frying oil layer, and HA denotes a height from a bottom to a surface of the frying oil layer.

2(original). The method according to claim 1, wherein the surface area SA is  $30\text{ cm}^2$  to  $30,000\text{ cm}^2$ , and the height HA is 10 cm to 200 cm.

3(original). The method according to claim 1, wherein a loading rate of the frying ingredients loaded in the frying oil layer during fry cooking is at least 12%.

4(original). The method according to claim 1, wherein the frying ingredients are flat in shape, and are fry-cooked with the frying ingredients being arranged such that a large flat surface of the frying ingredients makes an angle of  $45^\circ$  to  $135^\circ$  with the surface of the frying oil.

5(original). The method according to claim 1, wherein the flat frying ingredients are fry-cooked with the frying ingredients being disposed on a carrier such that a large flat surface of the frying ingredients makes an angle of  $45^\circ$  to  $135^\circ$  with the surface of the frying oil.

6(original). The method according to claim 1, wherein the fry cooking is performed with the frying ingredients being disposed lower than the surface of the frying oil.

7(original). The method according to claim 1, wherein a turnover rate of a fat/oil used for fry cooking is not lower than 2%.

8(original). The method according to claim 1, wherein a turnover rate value is not smaller than 2.

9(original). The method according to claim 1, wherein the frying ingredients have a frying oil absorption rate not lower than 5%.

10(original). A fry cooking device, comprising one or more frying oil vessels satisfying a relationship of  $HB/SB^{1/2} = 0.8$  to  $4.0$ , where  $SB$  denotes an area of the open portion corresponding to a frying oil surface, and  $HB$  denotes a depth from the open portion to a bottom of the vessel.

11(original). The fry cooking device according to claim 10, further comprising a fluororesin coating layer in an upper portion on an inner surface of the frying oil vessel.

12(original). The fry cooking device according to claim 10, wherein a frying oil supply mechanism for supplying a frying oil is mounted on the frying oil vessel.

13(original). The fry cooking device according to claim 10, comprising a heater unit for heating the frying oil arranged on an outside of the frying oil vessel.

14(original). The fry cooking device according to claim 10, comprising a lid for opening and closing the frying oil vessel.

15(original). The fry cooking device according to claim 10, comprising a lift mechanism of a frying ingredient carrier introducing frying ingredients into the frying oil vessel, the lift mechanism being configured to put the frying ingredient carrier in and out of the frying oil vessel.

16(original). A method of preparing a fry cooked product, comprising fry-cooking frying ingredients, using a fry cooking device according to claim 10 such that a loading rate of the frying ingredients in a frying oil layer is not lower than 12%.

17(original). A method of preparing a fry cooked product, comprising fry-cooking frying ingredients, using a fry cooking device according to claim 10 such that a turnover rate of a frying oil in a frying oil layer is not lower than 2%.

18(original). A method of preparing a fry cooked product, comprising fry-cooking frying ingredients, using a fry cooking device according to claim 10 such that a turnover rate value is not smaller than 2.

19(original). The method according to claim 16, wherein the frying ingredients are disposed below the surface of the frying oil during fry cooking.

20(original). The method according to claim 17, wherein the frying ingredients are disposed below the surface of the frying oil during fry cooking.

21(original). The method according to claim 18, wherein the frying ingredients are disposed below the surface of the frying oil during fry cooking.

22(original). The method according to claim 16, wherein the frying ingredients are flat in shape, and are fry-cooked with the frying ingredients being disposed on a carrier such that a large flat surface of the frying ingredients makes an angle of 45° to 135° with the surface of the frying oil.

23(original). The method according to claim 21, wherein the frying ingredients are flat in shape, and are fry-cooked with the frying ingredients being disposed on a carrier such that a large flat surface of the frying ingredients makes an angle of 45° to 135° with the surface of the frying oil.

24(original). The method according to claim 17, wherein the frying ingredients are flat in shape, and are fry-cooked with the frying ingredients being arranged such that a large flat surface of the frying ingredients makes an angle of 45° to 135° with the surface of the frying oil.

25(original). The method according to claim 23, wherein the frying ingredients are flat in shape, and are fry cooked with the frying ingredients being disposed on a carrier such that a large flat surface of the frying ingredients makes an angle of 45° to 135° with the surface of the frying oil.

26(original). The method according to claim 18, wherein the frying ingredients are flat in shape, and are fry-cooked with the frying ingredients being arranged such that a large flat surface of the frying ingredients makes an angle of 45° to 135° with the surface of the frying oil.

27(original). The method according to claim 23, wherein the frying ingredients are flat in shape, and are fry cooked with the frying ingredients being disposed on a carrier such that a large flat surface of the frying ingredients makes an angle of 45° to 135° with the surface of the frying oil.

28(original). The method according to claim 16, wherein the frying ingredients have an oil absorption rate of at least 5%.

29(original). The method according to claim 17, wherein the frying ingredients have an oil absorption rate of at least 5%.

30(original). The method according to claim 18, wherein the frying ingredients have an oil absorption rate of at least 5%.

31(currently amended). The method according to claim 16, wherein the fry cooking is performed by using a plurality of fry cooking devices ~~according to claim 10~~.

32(currently amended). The method according to claim 17, wherein the fry cooking is performed by using a plurality of fry cooking devices ~~according to claim 10~~.

33(currently amended). The method according to claim 18, wherein the fry cooking is performed by using a plurality of fry cooking devices ~~according to claim 10~~.

34(original). A fry cooking device set, comprising a fry cooking device according to claim 10, and an ingredient carrier capable of holding flat frying ingredients such that a flat surface of the frying ingredients makes an angle of 45° to 135° with a horizontal plane.

35(original). A fry cooking device set, comprising a fry cooking device according to claim 10, and an ingredient carrier provided with a plurality of racks on which frying ingredients are disposed.

36(original). The method according to claim 1, wherein a volume ratio of the frying oil used for fry cooking to the frying ingredients is not larger than 7.4.

37(original). The method according to claim 1, wherein a peeling rate of a fry coating of the fry cooked product is not higher than 1.0%.

38(original). The method according to claim 1, wherein a frying oil absorption index of the fry cooked product is not larger than 0.85.

39(original). The method according to claim 1, wherein generation of a polar compound is suppressed to 10% by mass or less.

40(original). The method according to claim 1, wherein an amount of the frying oil used is suppressed to 70% or less of that for the standard conventional method.

41(original). The method according to claim 1, wherein an index of suppressing the generation amount of frying refuses is suppressed to 0.8 or less.

42(original). The method according to claim 1, wherein generation of the deteriorated odor is suppressed to 0.9 or less of that for the standard conventional method.

43(original). The method according to claim 1, wherein an index of suppressing the odor generation amount is suppressed to 0.8 or less.

44(original). A fry cooking apparatus, comprising a fry cooking device according to claim 10 and an exhaust system including an exhaust hood arranged above the fry cooking device in a region where the exhaust hood is capable of covering at least a part of an upper open surface of a frying oil vessel included in the fry cooking device.

45(original). The fry cooking apparatus according to claim 44, wherein the exhaust system comprises a deodorizing member.

46(original). A method of preparing a fry cooked product, comprising fry-cooking frying ingredients, using a fry cooking apparatus according to claim 44.

47(original). A fry cooking system, comprising a fry cooking device, a first carrier for disposing thereon frying ingredients before fry cooking, a second carrier for disposing thereon frying ingredients during fry cooking operation for subjecting the frying ingredients to fry cooking within a frying oil layer, a third carrier for disposing thereon fry cooked product for removing the excess frying oil from the fry cooked product, and an optional fourth carrier for disposing thereon fry cooked product for display purpose, wherein the fry cooking device is comprised of a fry cooking device according to claim 10, and the first to fourth carriers is constituted by a single carrier.

48(original). The fry cooking system according to claim 47, wherein the fourth carrier is housed in a display case provided with a warmer.

49(original). A fry cooked product prepared by a method according to claim 1.

50(original). The fry cooked product according to claim 49, wherein a peeling rate of fry coating is not higher than 1.0%.

51(original). The fry cooked product according to claim 49, wherein a frying oil absorption index is not higher than 0.85.